

**BRIDÃO LATE HARVEST
WHITE 2017
D.O.C DO TEJO**



Genuine, typical and authentic, the wines of the Adega Cooperativa do Cartaxo serve exceptionally the two purposes that are intended: a high-quality degree and the satisfaction and recognition of the true wine lovers.

Grape Varieties: Fernão Pires and Arinto.

Soil type: of clay-limestone nature.

Vinification: Destemming and crushing, peculiar pre-fermentative maceration at about 10°C. Alcoholic fermentation for 15 days with control of fermentation temperatures at about 15°C.

Winemaker: Eng.º Pedro Gil.

Chemical physical analysis		
Analysis	Value	Elements
Total acidity	5.55	g/l tartaric acid
Acidity volatile	1.00	g/l acetic acid
Total dry extract	101.9	g/l
Total sugars	64.4	g/l
pH	3.43	---
Density	1.0194	g/ml
Total SO ₂	0.248	g/dm ³
Volumetric alcohol	14.25	%v/v

Tasting Notes

Appearance: Clear and bright;

Colour: Gold;

Aroma: Complex with good intensity, suggesting tropical fruits, citrus, toast and honey;

Flavour: Intense, fruity, sweet and fresh, with a pleasant and persistent finish;

Food Pairing: It goes well with all kinds of appetizers and desserts. It should be served at 10°C.

TECHNICAL DATA

Transport must be done with the bottles in vertical position, well conditioned and with the least possible agitation.

Open the bottle vertically.

Remove the top of the capsule.

Remove stopper with corkscrew.

Not recommended for pregnant women and children.

The consumption of alcoholic beverages disrupts the ability to drive and operate machines.

It may interfere with the effect of certain medications.

Storage conditions	
Temperature	16 – 18° C
Humidity	moderate
Light exposure	minimum

Logistic Data	
Capacity/bottle	500 ml
Nº bottles/box	6
Nº boxes/row	36
Nº rows/pallet	4
Nº boxes/pallet	144
Nº bottles/pallet	864
Bottle EAN Code	5601971134524
ITF Box Code	15601971134521

Dimensions length * width * height	
Box	0.20 * 0.13 * 0.31 m
Pallet	1.2 * 0.8 * 1.4 (euro pallet)

Weighing Data Kg	
Bottle	0.905
Box	5.6
Pallet	820